

## ARCHIVAL RECORD – SOURCE METADATA PAGE

**Collection:** Gene W. Poor Digital Archive

**File Name:** 1979\_restaurantdesignandbuilt\_genepoor\_final.pdf

**Pages Included:** Three pages (architectural drawing, article, and photograph)

**Title of Work:** New Restaurant to Open Downtown – Features Victorian Design

**Author / Reporter:** Staff

**Publisher / Organization:** *The BG News*

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**Captured By:** Dr. Gene W. Poor

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### Description / Subject:

Newspaper feature documenting an early entrepreneurial and design collaboration between Larry LaPointe and Gene W. Poor. The article announces the development of an antique-styled family restaurant intended to recreate the appearance and atmosphere of a turn-of-the-century downtown street.

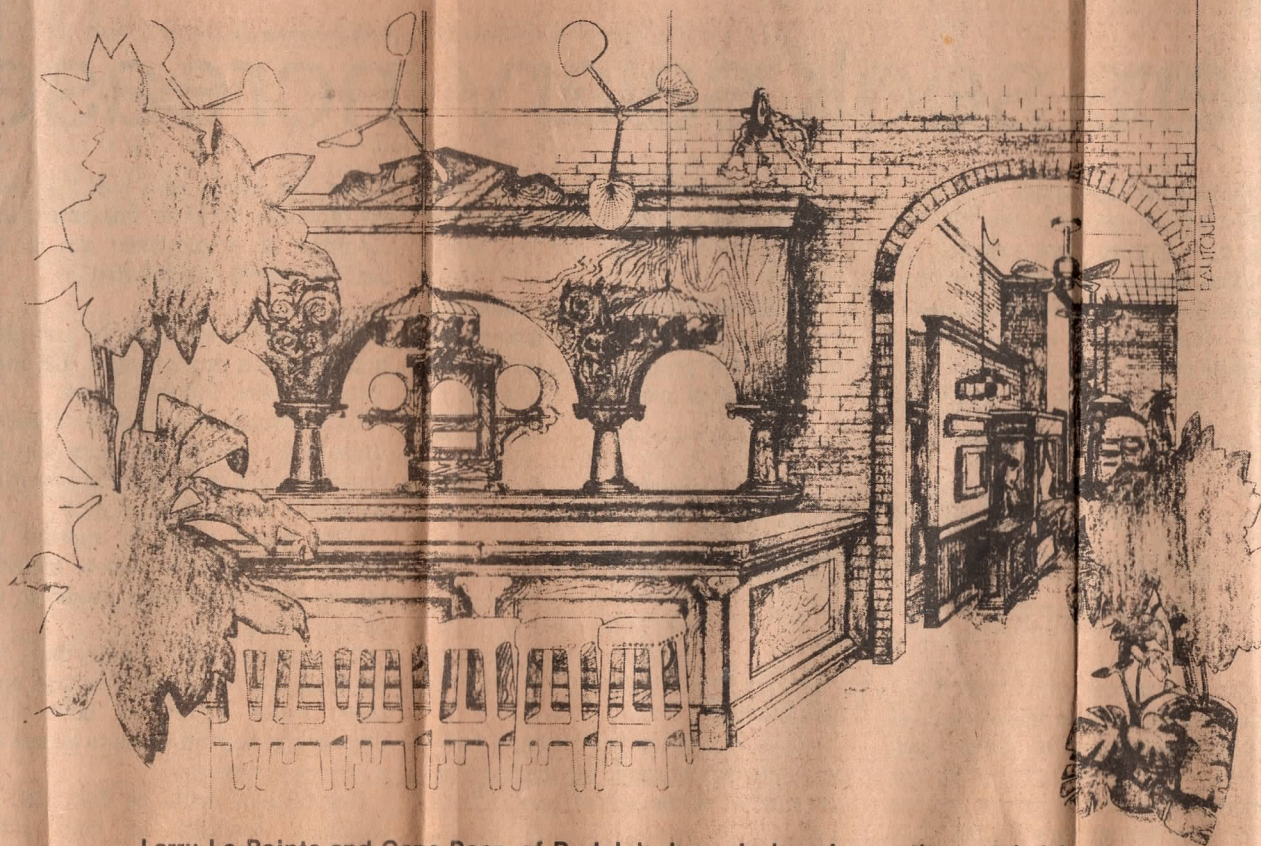
Dr. Poor created the visual and environmental design, contributing architectural sketches and historical theming, while LaPointe managed the operational planning and day-to-day preparation. Scheduled for a September opening in 1979, the project reflects one of Poor's earliest real-world applications of blended creativity, design, and business leadership—skills that would later define his work in animatronics, visual storytelling, and entrepreneurship education.

Included materials:

- Original architectural drawing of the restaurant concept
- Full newspaper article
- Archival photograph of design or construction

Digitized and preserved for educational and historical reference by Dr. Gene W. Poor, November 2025.

**Summary Early 1979 BG News feature documenting Gene W. Poor's design of a turn-of-the-century themed family restaurant created with Larry LaPointe. Includes original drawing, article, and photograph.**



Larry La Pointe and Gene Poor, of Rudolph, have designed an antique-styled family restaurant, which is scheduled to open downtown in September. Above is a sketch of the bar, which will reflect the Victorian, turn-of-the-century motif.



## Features Victorian design

# New restaurant to open downtown

by Jan Dorrance  
wire editor

Larry La Pointe and Gene Poor, of Rudolph, will recreate a picture of the city as it looked around the turn-of-the-century in their antique-styled family restaurant to open the first of September in downtown Bowling Green.

"It will be a first-class, quality restaurant," Poor, a University associate professor in Industrial Education, said.

"We'd like to see people stay in Bowling Green instead of going to places in Toledo to eat out," La Pointe, northwest Ohio's district manager for Chevrolet Motor Division of General Motors, said.

The restaurant, which has not yet been named, will be located at 104 S. Main St. next to Northwest Ohio Bank and Kiger's Drug Store.

**LA POINTE** AND Poor will begin rennovating the old Falcon Dairy store into a Victorian-styled structure designed by Poor the first of June.

The exterior will feature etched glass doors with brass trim while the interior will be elaborated with stained and beveled glass windows, oak woodwork, ornate tin ceilings and brick walls with antique photographs of the city.

Tiffany-styled lamps, belt-driven Casablanca fans, an orchestron and old arcade games, including a gypsy fortune teller, will add to the casual antique atmosphere.

**THE RESTAURANT**, a cross between a TGI Friday's and Hoolihan's in Cleveland, according to Poor, will offer a varied lunch and dinner menu.

Complete with home-recipe appetizers, main dishes and desserts, the restaurant will feature prime rib, steaks, shrimp, crab legs, pickerel and chicken. Prices range from \$5-\$9. A variety of omelettes and burgers also will be served. Alcohol will be available. Dress is casual.

"I think it will probably be one of the most exciting things happening in the community," Poor, chairman of the Visual Communications program at the

University, said. "It's going to be a fun place to be."

La Pointe and Poor will incorporate parts of their personal antique collections in the restaurant. La Pointe collects mostly stained glass and Poor is fascinated by antique machines.

"It's just something we've always wanted to do," Poor said. "He's a manager and I'm a designer and we put it together." They plan to do most of the construction themselves.

**BOTH PARTNERS** will be active in the daily management of the restaurant. La Pointe will assume full-time management responsibility while Poor will be responsible for employee training, marketing and advertising. They eventually intend to hire a general manager.

About a year-and-a-half ago, La Pointe and Poor had plans to build their antique restaurant in a vacant lot on North Main Street but were not able to meet building costs at the time. La Pointe said the project now is financially feasible.



